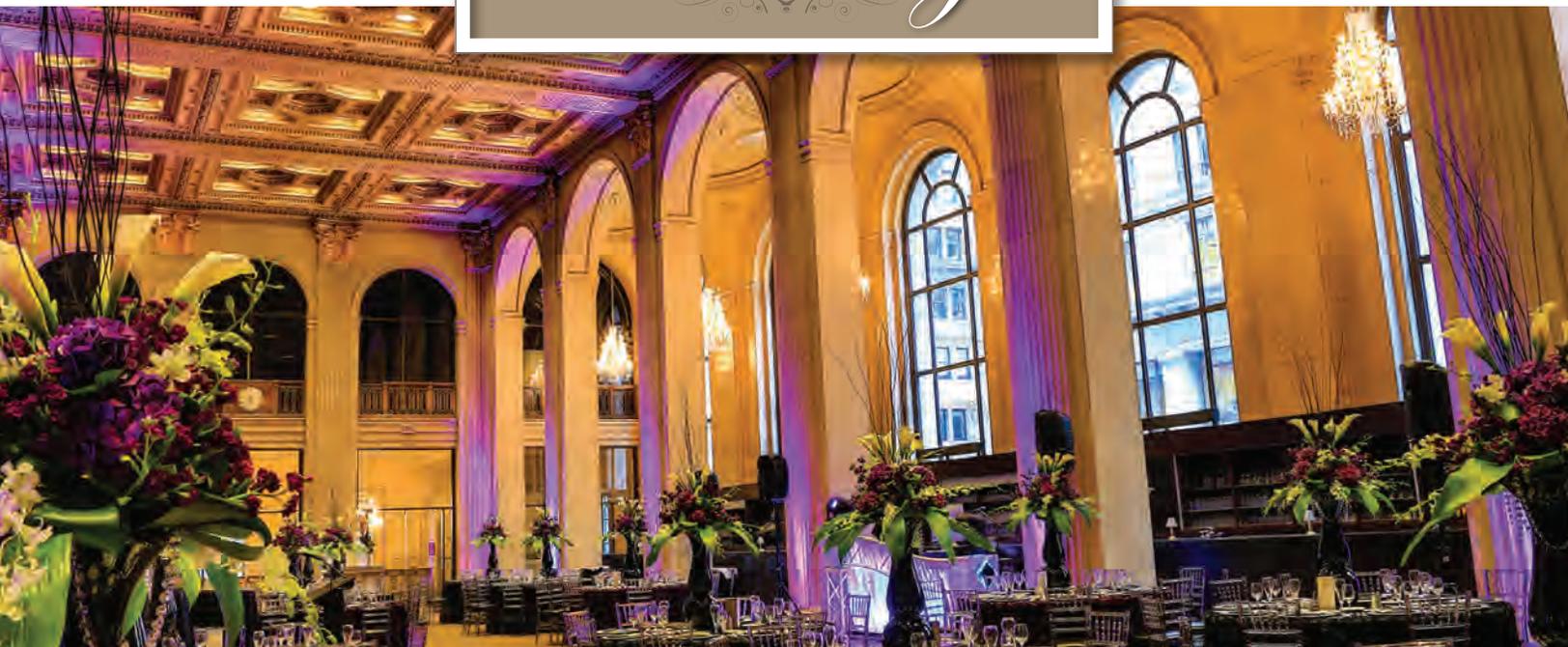
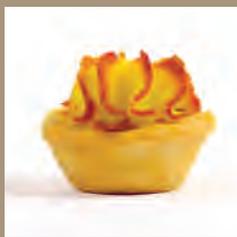




Weddings



ONE KING WEST
HOTEL • RESIDENCE



COLD CANAPÉS

Lobster ceviche

With avocado on a gluten free crisp

Mini chicken shawarma

With pickled turnips and garlic sauce

Boursin cheese bundles

Beet and Goat cheese sandwiches

Deconstructed sushi cups

Welsh rarebit on a Johnnycake

Tomato basil bisque

With crisp ravioli

Curry chicken salad on a plantain chip

Duck confit

With pear chutney on a herbed crisp

Prosciutto, tomato and Bocconcini skewer

HOT HORS D'ŒUVRES

Chopstick chicken spring rolls

With a chili plum sauce

Grilled duck spiedini

With a sesame seed orange glaze

Pan seared sea scallops

With avocado and air dried tomatoes

Slow braised veal cheeks

With mushrooms and polenta on a spoon

Butter chicken and cucumber raita cone

Peking duck bundles

Oyster Rockefeller

Lamb chop lollipops

With Pommery mustard remoulade sauce

Breaded polenta

With Portobello mushrooms brushed with a balsamic glaze and a hint of Gorgonzola cheese

Jerk spiced grilled tiger shrimp

Kadaif wrapped shrimp

APPETIZERS

Antipasto Platter

Grilled vegetables

Prosciutto

Olives

Bocconcini cheese

Genoa salami

Arancini

Pastas

Penne arrabiata

With fresh micro basil

Ziti alla vodka

With wild mushrooms and green onions

Spinach and cheese tortellini

With Parmesan cheese sauce

Cheese agnolotti

With a roasted red pepper cream sauce

Seafood Antipasto

(Available at an additional cost of \$12 per guest)

Gilled vegetables

Jumbo shrimp

Crab claw

Seared scallop

Grilled calamari

Seafood martini mango and Passion fruit salsa

Jumbo Shrimp

Scallop

Mussels

Grilled calamari

Charcuterie Plate

Pate

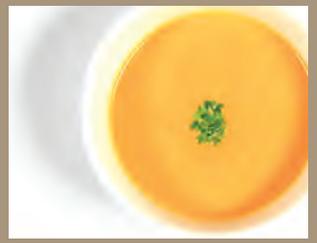
Coppa

Prosciutto

Cheese

Crostini

Mustard, pickles, olives



SOUPS & SALAD

Choice of soup or salad from the following selections (*select both soup and salad for additional \$7.00 per guest*)

Soups

Classic tomato and basil

Straccitella

With spinach and mini ravioli

Creamed asparagus potage

Butternut squash

With cream fresh and chives

Vegetable and rice Creole

Cream potato and bacon soup

With rosemary

Lobster bisque

Salads

Roasted beet salad frisée

With pecans, lemon vinaigrette, Goat cheese

Caesar salad baby red and green romaine salad

With home made hand cut croutons.

Caprese salad

With balsamic reduction

Baby spinach and frisée

With fresh strawberry, Goat cheese, candied pecans and raspberry drizzle

Shaved Napa cabbage and red kale

With red onions, edamame, cashews

Mixed greens

With Feta, grape tomatoes and white balsamic dressing

STARCH AND VEGETABLES

Choice of one starch and one vegetable from the following selections to compliment your main entrée choice.

Starch

Roasted rosemary fingerling potatoes

Mini roasted Klondike Rose potatoes

Stuffed red bliss potatoes

Wild mushroom and rice pilaf

Panko and herb crusted Parmesan risotto cake

Grilled sweet potato

White root vegetable mash

Vegetables

Baby vegetable medley

Grilled lemon asparagus

Roasted vegetable stacks

Garlic and gingered Asian vegetable medley

Buttered French green beans

Fall roasted vegetable

INTERMEZZO SORBETS

Lemon

Raspberry

Mango

Passion fruit

CHILDREN'S MENU

Includes all soup, appetizer and dessert (*\$45 per child*)

Crispy chicken strips

Four cheese pizza

Chicken quesadilla



Culinary INSPIRATION

Nothing is quite as memorable at a wedding, besides the newlyweds, than the wedding cuisine. At One King West, our culinary team will work with you to create your ultimate wedding menu. Be your tastes traditional, ethnic or a fusion of styles, our chefs have the expertise to create a wedding feast that your guests will rave about

ENTRÉES

Sundried tomato crusted chicken supreme

With Romesco sauce

Pan seared Asiago stuffed chicken

Stuffed with spinach, Asiago cheese and roasted red peppers with a Chardonnay sauce

8 oz. grilled California strip steak

Grilled to your liking served with a café au lait sauce

Herbed rack of spring lamb

With a roasted garlic jus

Grilled Rib eye steak with Blue cheese

With an Amarone wine sauce

Yukon Gold potato crusted salmon

Served with a trio of roasted pepper relish

Ginger and Miso glazed Halibut

Grilled Veal chop

With a Porcini mushroom sauce

PREMIUM ENTRÉES

7 oz. grilled beef Tenderloin

With a Pommery mustard jus

A duo of grilled 4 oz. New York steak with buttered lobster tail

Served with a red wine sauce and drawn butter

A duo of Porcini crusted chicken and beef tenderloin

With an Amarone wine sauce

Roasted Chilean sea bass

Served with citrus caper and Sultana butter



VEGETARIAN MENU

Roasted Portobello mushroom on warm cous cous

Served with grilled vegetables, asparagus spears, tahini garlic sauce

Risotto Caponata**

Soft Arborio risotto topped with olives, eggplant, green and yellow zucchini, french beans, plum tomato and fresh herbs

Green curry vegetables***

Fresh seasonal vegetables stewed in Thai style green curry, served on squash-fried rice

Roasted Winter vegetable strudel

Assortment of savoury vegetables and baby spinach wrapped in brioche and served with Tarragon-scented cream

Wild Mushroom & Quinoa Bowl***

Served with roasted tomato, grilled asparagus, broccoli rabe & herbed cream

Dietary Restrictions?

We can customize other courses to meet your guests' specific dietary restrictions.



gluten free *gluten and lactose free



SAVOURY TABLE

Build your own poutine

Mini sliders beef or Pork

**Mediterranean artichoke and
Feta cheese flat bread**

Sweet Italian and mushroom pizza

Chicken satay

With sesame seed orange glaze

Charcuterie board

DESSERTS

Classic Tiramisu

With Marsala zabaglione and Savioardi biscuits

Fruit Flan

With fresh berries and berry coulis

Warm apple crumble

With vanilla ice cream

Frangelico chocolate mousse dome

Tulip Tuile cup filled

With fresh berries and cream

Chocolate pot de crème

Panna cotta

With mini macaroons

OPTIONAL DESSERT STATIONS

All stations require a minimum of 75 guests

Candy \$12

S'mores \$15

Baked Brie \$15

Crêpes \$16

(manned station)

Cherries jubilee \$18

(manned station)

DECADENT SWEETS DISPLAY

Fresh sliced fruit

With a mix of Driscoll berries

Chefs choice of seasonal mousse tort

Swiss chocolate fudge cake

French pastries and tartlets

Chocolate dipped strawberries

Chefs choice of cheesecakes



Specialty RECEPTION MENU

Our in-house master chefs will work with you to create the perfect specialty reception menu.
Below is an example of how you may wish to customize your feast.

\$115 per person based on a minimum of 75 people

HOT HORS D'OEUVRES

Pick any three featured in this wedding package

ENTRÉES STATIONS

Pick any two of the following:

Pan seared sea bass

With asparagus risotto

Blackened sea scallop and shrimp pasta

Antipasto platter

With roasted vegetables

Charcuterie

With paté, coppa, prosciutto and crostini

Cheese, crisps and fruit

COLD CANAPÉS

Pick any three featured in this wedding package

CARVING STATIONS

Pick one of the following chef-attended stations:

Oven roasted prime rib

With buns, mustards and beef jus

Brown sugar and bourbon glazed ham

With all the fixings

Rosemary and lemon marinated leg of lamb

Salmon Coulubiatic

With Champagne beurre blanc

PLUS

a sweet display featuring:

Chocolate-dipped strawberries

French pastries

Tartlets, fresh sliced fruit

With a mix of Driscoll berries





BAR PACKAGES

Standard Bar Package

House Wine

Hotel Selected

Gin

Beefeater

Vodka

Polar Ice

Rum

Lambs White

Bourbon

Jim Beam

Scotch

Ballentines

Whiskey

Wiser's Deluxe

Beer

Selection of 3 Domestic & 2 Imported Beers

Bar Package Enhancements

Extend your bar service for an additional
\$9 per guest

Premium Bar Package

\$12.00 upgrade per person

House Wine

Bride Selected

Gin

Bombay Sapphire

Vodka

Belvadere

Rum

Mount Gay

Bourbon

Maker's Mark

Scotch

Johnny Walker Black

Whiskey

Crown Royal

Beer

Selection of 3 Domestic & 2 Imported Beers

Liqueurs

Kahlua, Bailey's Irish Cream, Drambuie,
Grand Marnier

Sparkling Wine

Trapiche Sparkling Brut



SUNDAY BRUNCH

Extend your celebration of love into the next day by hosting a post-wedding brunch for your local and out of town guests.

Healthy *\$35 per person (minimum of 25 guests)*

Orange, cranberry and apple juices
A selection of breakfast bakeries to include
Croissants, danish, muffins & bagels
Sweet butter, fruit preserves and cream cheese
Sliced seasonal fresh fruit and berries
Egg white scrambled eggs
Chicken sausage and balsamic tomatoes
Granola and assorted cereals with milk
Freshly brewed coffee and tea service

Full *\$34 per person (minimum of 25 guests)*

Orange, cranberry and apple juices
A selection of breakfast bakeries to include
Croissants, danish, muffins and bagels
Sweet butter, fruit preserves and cream cheese
Sliced seasonal fresh fruit and berries
Scrambled eggs, Applewood smoked bacon, link sausage
Breakfast potatoes
French toast with maple syrup
Freshly brewed coffee and tea service

Continental *\$25 per person (minimum of 25 guests)*

Brunch orange, cranberry and apple juices
A selection of breakfast bakeries to include
Croissants, danish, muffins and bagels
Sweet butter, fruit preserves and cream cheese
Sliced seasonal fresh fruit & berries
Assorted fruit yogurt
Freshly brewed coffee and tea service

